

Leopards Leap Chenin Blanc 2013

Style: A medium to full-bodied wine made in a refreshing New World style.

Nose: Prominent guava aromas are supported by flavours of litchi and mango, with a subtle herbaceous undertone.

Palate: A lively combination of herbs and ripe summer fruit sustained by a firm acidity and a dry, lingering finish.

The interesting combination of herbal and fruit aromas underlined by a bold acidity makes this wine a versatile companion. Perfectly paired with rich sea-food such as mussels, herb infused tomato based dishes and recipes that contain balsamic vinegar.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Coastal

analysis : alc : 13.00 % vol rs : 2.26 g/l pH : 3.45 ta : 3.69 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Silver Medal

2012 Veritas Wine Awards - Silver Medal

in the vineyard : Grapes came from Perdeberg in Agter-Paarl region.

about the harvest: Harvested at optimum ripeness, whole-bunch pressed, settled and fermented at 14°C with extended lees contact.

in the cellar : Grapes came from Perdeberg in the Agter-Paarl region. Harvested at optimum ripeness, whole-bunch pressed, settled and fermented at 14°C with extended lees contact.



Leopards Leap Family Vineyards

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